

# FIORRELLO'S



Mark Kostabi, 1993 - Epicurean Epic



## From Our Antipasto Bar Specialties of the House



**Vegetable Antipasto**  
three vegetable selections 8.95      seven vegetable selections 14.95

**Seafood & Vegetable Antipasto**  
two seafood & one vegetable antipasti 9.95      three seafood & four vegetable antipasti 16.95

**Seafood Antipasto**  
three seafood antipasti 10.95      six seafood antipasti 17.95

**Hot Seafood Antipasto Platter**  
*Daily selection of 3 hot seafood antipasti 10.95*      *mussels, clams & shrimp in an aromatic tomato broth with Tuscan bread 18.95*

If you would like antipasti for the table, just ask the waiter - priced accordingly.

### ANTIPASTI

SOUP OF THE DAY ..... 6.50  
ARUGULA SALAD *chopped tomato, fennel, shaved parmigian* ..... 6.95  
CAESAR SALAD *parmigian crostino* ..... 7.25  
BRUSCHETTA TOSCANA (House Specialty) ..... 7.95  
*grilled crostino, Novarigo goat cheese, tomatoes & basil*  
FRIED FRESH ARTICHOKES ALLA GIUDEA (seasonal) ..... 10.50  
FEGATINI DI POLLO *Tuscan style chicken liver & crostini* ..... 9.50

### PASTA

TORDELLI DELLA NONNA ALBERTINA (House Specialty) ..... 18.75  
*stuffed tortelli with meat ragu*  
LINGUINE PESCATORE *baby clams, shrimp, sea scallops & mussels* ..... 18.95  
PENNE AL PESTO *with pine nuts, basil and parmigian* ..... 17.95  
PAPARDELLE AL SUGO DI LEPRE ..... 18.95  
*braised rabbit, porcini mushroom sauce*  
SHRIMP FETTUCCINE CARBONARA ..... 19.95  
*pancetta ham, onions, parmigian cream sauce*  
RIGATONI ALLE MELANZANE ..... 17.95  
*eggplant, raisins topped with an aged ricotta salata*

\*pasta pomodoro & whole wheat pasta are always available\*



D1 121399

## DINNER



### SPECIALTY FISH

FILET MIGNON OF YELLOWFIN TUNA (House Specialty) ..... 23.95  
*seared rare with artichoke lentil salad*  
MAYA SHRIMP FORTE DEI MARMI *Borlotti beans & pancetta* ..... 24.95  
ROASTED CHILEAN SEABASS ..... 22.95  
*Borlotti beans and root vegetables in an aromatic lobster broth*  
ROASTED STUFFED SALMON - *chilled- served with arugula salad* ..... 19.95

**MONTECATINI SPA FISH SPECIAL**  
- please see your table card -

### GRILLED FISH (please see our board for our fresh fish specials)

ATLANTIC SALMON ..... 19.95  
FILET MIGNON OF YELLOWFIN TUNA ..... 22.95  
DIVER SEA SCALLOPS ..... 20.95  
JUMBO MAYA SHRIMP ..... 24.95

our grilled fish are served with grilled vegetables & roasted potatoes - accompanied w/ selection of three sauces: ~ roasted sweet pepper sauce~ raisin pine nut & fennel~ herb garlic olive oil.

### LOBSTER (market priced)

2 & 3 LB MAINE LOBSTERS *steamed or grilled*  
LOBSTER FRA DIAVOLO (2 or 3 LB) *with shrimp and clams*

### ENTREES

VEAL MARSALA *portobellini & porcini mushrooms* ..... 21.95  
GRILLED VEAL CHOP *sauteed mushrooms, rosemary* ..... 26.75  
FILET MIGNON *portobellini mushrooms, new potatoes & Brunello sauce* ..... 24.95  
CLAY POT ROASTED BABY CHICKEN ..... 19.95  
*carrots, zucchini, peppers & roasted potatoes*  
House Specialty } VEAL CHOP PARMIGIANA ..... 28.95  
                              } VEAL CHOP MILANESE *arugula salad* ..... 28.95  
DRY AGED RIBEYE STEAK FRITES *shoestring fries & arugula salad* ..... 24.95

### PIZZA

MARGHERITA *tomato, mozzarella & basil* ..... 15.75  
CALABRIA *pepperoni, mozzarella & tomato* ..... 16.95  
VONGOLE *clams, mozzarella & pepperoncino* ..... 17.95  
PROSCIUTTO *mozzarella, goat cheese, tomato & arugula salad* ..... 17.95

Please Join Us For Brunch On  
SATURDAY & SUNDAY FROM 11 AM TO 3 PM

For our guests with food allergies, please feel free to make special requests.  
A 17.5% service charge will be added to parties of 6 or more

Managing Director- THOMAS HAAS

Executive Chef- PIERO PREMOLI  
D2 - 121399





